



TORRE A CONA

VERMENTINO 2023

MAREMMA TOSCANA D.O.C.



HARVEST 2023

A very challenging spring surprised us all for the 2023 vintage. The rains in March and April allowed the plants to develop vigorous and strong leaf walls, even in plots where heat had weakened the plants in recent years. The extremely wet months of May and June created the conditions for strong cryptogamic attacks. Fortunately, sunshine arrived in July, allowing the grapes to ripen optimally.

TASTING NOTES

Vermentino 2023 shows a straw yellow color to the eye, with bright highlights and light golden hues.

On the nose, the head aromas, clear and precise, tell us of white-fleshed fruit, pear and peach, with scents of acacia flowers and hawthorn.

Elegant and fine, it has a soft, ripe sip, in which the white-fleshed fruits reappear again. The fresh and lively finish, well balanced by good minerality, makes it a perfect summer white.

GRAPE VARIETES - 100% Vermentino

TOTAL BOTTLES PRODUCED - 2,000

HARVEST PERIOD - Mid - September

FERMENTATION - In stainless steel vats

FERMENTATION TEMPERATURE - 16° C / 61° F

FERMENTATION DURATION - 20 days

ALCOHOL - 13.0 % Vol.

SERVICE TEMPERATURE - 11° C / 52° F